

CLAIM

I CLAIM:

- 5           1. A method of curing and processing sliced poultry on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the poultry, consisting essentially of the steps:
- providing a chilled whole poultry part;
- 10           slicing the chilled part into individual slices, the slices being of such thickness so as to absorb fully a seasoning liquid solution;
- immersing the individual slices into the seasoning liquid solution;
- maintaining the individual slices in the seasoning solution for a time period sufficient for each slice to fully absorb the solution;
- 15           removing the individual slices from the solution;
- transferring the slices to a means for heating; and
- heating of the slices until the slices are fully cooked.